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those plants and flowers which constitute the pride of our gardens, all flourish luxuriantly. Even those sides of the island which are almost perpendicular, are adorned with all those creeping plants and hardy shrubs which are adapted to the situation.

Lough Neagh is twenty miles long and fifteen broad, and is said to cover an area of about 98,000 acres; its circumference being about 80 miles  $6\frac{1}{2}$  furlongs. It lies in the centre of the province of Ulster, and is bounded by five counties—Antrim on the north and east, Tyrone also on the east, a small portion of Down on the north-east, Armagh on the south, and Londonderry on the north-west. It is about thirty feet above the level of the sea. Its situation, which resembles an inland sea, together with the celebrity of its petrifications and pebbles, have always rendered it an object of considerable interest. It is not wonderful, therefore, that, like many objects much less within the range of romance, it should have the honour of a fabulous origin; and accordingly, while some early writers state that it suddenly burst out in the reign of Lugaidh Rhiabderg, in the 56th year of the Christian era, we are informed, on the authority of the late Lord Bristol, Bishop of Derry, that "in a monastery on the Continent a manuscript existed, which mentions, that in the sixth century a violent earthquake had thrown up the rock of Toome, which, by obstructing the discharge of the rivers, had formed this body of water; and that Lough Erne, in Fermanagh, was produced at the same time!" Of the formation of the lake two other wonderful accounts are given. One states that our Irish giant, Fin McCoul, took a handful of earth, and flung it into the sea. The handful was of such a size, that where it fell it formed the Isle of Man, and the hollow caused by its removal formed the basin of the present Lough Neagh! The other account is, that some now forgotten saint had sanctified some holy well, in consequence of which the waters were gifted with the most miraculous properties. The only injunction attending their use was, that each person should carefully shut the wicket-gate of the well. A woman at length neglected this command; the indignant waters immediately sprang from their bed; the terrified culprit fled; but the waters followed close upon her very heels—and, when she sank down exhausted, closed for ever around her, and formed the present Lough, the length of which is just the distance she ran! The idea of a town being buried under the waters of the lake, is very prevalent among the peasantry; and Moore, in his well-known beautiful lines, has immortalized this remarkable belief:

On Lough Neagh's banks as the fisherman strays,  
When the clear cold eve's declining,  
He sees the round towers of other days  
In the waves beneath him shining.

There are several islands on the Lough; but they are deficient in the bold and frowning headlands and picturesque scenery, which constitute the charm of the Scottish lakes. Nor can it in romantic interest, or beauty and variety of scene, at all compare with Lough Erne or the Lakes of Killarney. Cunny Island lies a short distance from the Armagh shore. A small cluster, known by the name of the "Three Islands," is situated about four miles from the river Maine, off the point of the parish of Dunعان. Lord O'Neill has planted all the islands with young trees, which have a very pleasing and ornamental effect—and from Ram's Island, in which the cottage stands, a bank of sand and gravel, eighteen or twenty feet broad, extends—it is usually covered with water; but in very dry seasons, it is broad, firm, and dry, resembling an artificial causeway, more than a natural deposit.

### HOME-MADE WINES.

There is a very common prejudice against wines made from the fruits which grow in these countries. By many they are considered unwholesome; but this is altogether a mistake. When properly fermented, and made from good ingredients, rightly proportioned, they are not only equally as good for the stomach, but really much better than two-thirds of the wine sold as foreign growth. We have heard it stated, and we believe the fact, that a very

great proportion of the wines sold as Cape Madeira, Lisbon, Calcavella, &c., are manufactured in London—not to mention the wretched stuff made from sloes, blackberries, and elder-berries, mixed with Spanish red wine, which is passed off, especially in country towns, for Port, Claret, &c. Surely then it would be only rational for those who have the means within their power of providing themselves with as pleasant and as wholesome a beverage for one-fourth the amount of what they now pay for these articles, to make themselves acquainted with the right method of manufacturing it. There cannot be a nicer process, nor one less generally understood, than that of fermentation; and yet upon the perfection of this depends in a very great measure the success of the operator in his attempts to make a palatable liquor resembling the wines of other countries. It has generally been considered quite sufficient to mix up a certain quantity of ingredients, and these in general badly proportioned, and just to allow them to take their chance as to the result—the natural consequence being that "Home-made wines" are, generally speaking, a nauseous compound of sugar, water, and ill-flavoured fruit: and hence the reason that they are so little thought of, and have been found really not good for the stomach.

If in the making of wines in this country, the operators were to follow as closely as possible the practice pursued in wine countries, a far different result might be rationally looked for. And although in the brief space which we can in our little Journal afford to such a subject, we cannot go into every detail, as to the particular kinds of wine, which may be required,\* we shall endeavour to give such an idea of the plan and principles upon which the operations should be conducted, as will enable individuals to proceed with much greater hope or certainty of success than they could without a knowledge of such particulars.

And in the first place we may observe that the substances essential to the vinous fermentation, are sugar, vegetable extract, the tartarous or malic acids, and water. Neither of these can be dispensed with, and it is, moreover, to the various proportions in which they may exist in the compound fluid, that the most remarkable differences in the produce of fermentation are owing. It is demonstrated by abundant experiments, that sugar is in certain circumstances entirely convertible into alcohol or spirit. And those fruits which contain the greatest quantity of sugar furnish the strongest wine. It is this principle, the sugar, the defect of which in our domestic fruits is the most sensible; but it is, at the same time, that one which we are most easily able to rectify by the addition of the sugar of the cane, the very basis on which our system of domestic wine-making is founded. Our domestic fruits are no less deficient in tartar than they are in sugar, and in lieu of this most necessary ingredient, they contain another acid, the malic, which all experience has shown to be pernicious, or at least to be incapable of producing such results as are obtained from the grape, that species of vinous fluid which must be our standard of comparison and reference, and the point of perfection to which all our labours tend. It has not generally entered into the views of our makers of wines to supply this notable defect, although the means of doing it are as simple as those of remedying the deficiency of sugar—by adding tartar to the juice of our native fruits and sugar. If we use crude tartar, we obtain at the same time the further advantage of being able to avail ourselves of that portion of the natural leaven of wine which happens to be attached to it. Thus crude tartar will become a substitute in some measure for the yeast which is so often improperly used.

Considerable differences in the dose of tartar may be allowed. From two to four per cent. will be found a sufficient dose, in proportion to the greater or less sweetness of the fruit, the sweetest requiring the largest quan-

\* Those who may wish for fuller information on the subject, we would refer to an Essay delivered before the Horticultural Society of Scotland some years since, and published by Longman and Co.

tity of tartar, and *vice versa*. The dose of tartar ought also to vary in proportion to the added sugar, increasing as this increases. In proportioning the sugar, the following general rule may also be taken as a guide. Two pounds of sugar, added to a gallon of a compound containing all the other ingredients requisite to a perfect fermentation, produce a liquor equal in strength to the lightest class of Bourdeaux white wines. Three pounds produce one equal in strength to the wine known by the name of White Hermitage; and from four, if fermented till dry, a wine resembling in strength the strongest Sicilian wines, that of Marsala for example, or the Cape Madeira, is produced, supposing these wines to be free from brandy. Where a fruit already contains sugar, it is obvious that the quantity of added sugar must be diminished in proportion to that which the natural juice may be estimated to contain, if we are desirous of accurate results. If in any case wine is to be left sweet, it is clear that this general rule cannot be applied, since sweetness and strength are, in the same wine and from the same quantities of sugar, incompatible.

A proper degree of fluidity is essential to the operation. If the solution of sugar is concentrated to a certain point, it refuses to enter into fermentation, or undergoes this process with difficulty. For the same reason, its progress is so slow that the result is generally a sweet wine, since the fabricator, accustomed to regulate his processes by time rather than by the changes which the liquor experiences, is apt to conceive it finished before it is well established, and thus to suspend it by the operations of decanting and clarifying before the liquor has suffered all the changes of which in due time it is still capable.

When the juice to be fermented contains too large a proportion of water, the fermentation is equally slow and difficult, but the produce is weak, and runs readily into the acetous fermentation. Thus, weak currant-juice exposed to fermentation, is converted into vinegar, by a gradation so regular that it can scarcely be said to form wine during any part of its progress. If we attend to the common practice of making wine from grapes, that which ought to be the model for all our imitative operations, we shall see that no water is used; but that the whole fluid is composed of the juice of the fruit itself. If we now attend to the common practice, as recommended in our own domestic receipts, we shall find that the juice of the fruit rarely forms more than one-fourth of the whole liquor, and often much less, the proportion of fruit being seldom more than four pounds, including the solid matter it may contain, to eight pounds of water and three or four pounds of sugar; and this proportion is fixed with no regard to the ripeness of the fruit, a circumstance of considerable importance. The consequences resulting from this sparing use of the fruit are important and highly injurious. It is plain that the artificial *must*, thus compounded of water, sugar, and juice, must contain a much less quantity of the vegetable extractive matter and of the native acid, than has been shown to be absolutely essential to a perfect and efficient fermentation. To put this case in a stronger light; let this proportion of juice be still further gradually diminished, and the *must* will soon consist of little else than sugar and water, a compound incapable of forming wine. Let it on the contrary be increased, and a vigorous and perfect fermentation with a produce perfectly vinous will be the result.

Having thus examined the substances to the reactions of which the phenomena of fermentation are owing, we shall proceed to describe these phenomena, and examine into the external circumstances by which that process is influenced. A due knowledge of these is no less necessary than that of the substances engaged in the process, before any rational practices can be adopted for its conduct and regulation.

The temperature is one of the external circumstances which has the greatest share in influencing the act of fermentation. It has been considered, that a temperature about the 54° of Fahrenheit's scale is that which is most favourable to this process. There is, nevertheless, some latitude to be allowed, but in a temperature either very cold or very hot it does not go on at all. By attending to this circumstance we are enabled to regulate the fer-

mentation when it does not proceed regularly, by cooling the fluid to check its too rapid progress, or by warming it, when it proceeds in a languid manner.

The last circumstance to be noticed as influencing the act of fermentation, is the volume of the fermenting fluid. This process is more rapid and more perfect in large than in small vessels. The fermentation will often be entirely completed in the course of a few days in a large vat while in smaller quantities it will require weeks, nay months, before it is perfected. The same materials, for example, will by no means undergo the same changes in equal spaces of time, if they are exposed to fermentation in the quantity of two and of ten gallons.

The management of the fermentation when it has actually commenced, must also be regulated by the views of the artist with regard to the wine he wishes to obtain. This will be easily deduced from the general principles which have been laid down. If it is intended that the wine shall be sweet, the proportion of the water, as well as that of the fruit, to the sugar must be reduced, and the fermentation must be diminished, as far as is consistent with his views, by separating the scum as fast as it rises, and decanting and clarifying. If, on the contrary, the wine is intended to be dry, the proportion of the fruit will be increased, or the scum will be agitated with the liquor by rolling or stirring, so as to protract the fermentation. If the wine is to be brisk, the proportion both of fruit and water will be increased, and the fermentation will not only be carried on in vessels partially closed, but the liquor will be bottled and secured before the fermentation is finished.

The management of the temperature is also easily deduced from the principles before laid down. When the fermentation languishes from deficiency of heat, it is easily augmented by introducing a stove into the apartment where the process is conducted, or by admitting the sun's rays, or lastly, by heating a portion of the fluid to a high temperature and mixing it with the mass. Agitation will readily diffuse an equal temperature throughout the mass, while injurious changes from varying temperature of the surrounding air, may be avoided by protecting the vessels with straw or other bad conductors of heat.

Having thus afforded some idea of the general system which should be pursued in the manufacture of wines, we shall in our next give directions as to the quantities, &c. to be employed in the making of particular descriptions of the article; and to convince our readers that it is not mere theory with us, we may state that we have at present a hogshead of white wine, made in the manner directed above, which is generally taken for foreign growth.

## THE HOOPING COUGH.

As there is scarcely a family which this distressing disease does not annoy, at some period or other, the following simple remedies, recommended by a Medical Journal of high character, may not be unacceptable to some portion of our readers.

Emetics administered frequently have been found the most useful of all remedies in whooping cough, for which reason they ought never to be neglected; and as children may easily be deceived by what has no appearance of medicine, a solution of tartarized antimony seems to be the most proper for the occasion. Take tartarized antimony, three grains; spring water, six ounces; simple syrup, two drachms; mix them, and give about one table-spoonful every fifteen minutes or so, until it takes effect, as dangerous consequences might ensue from the medicine happening to operate harshly, and producing much vomiting, which, in some cases, a very small quantity of it is apt to do. Where the patient is grown up to an adult state, an emetic of the wine of antimony, or ipecacuanha, or of oxymel of squills, may be substituted.

A medicine composed of opium, ipecacuanha, and the carbonate of soda, is recommended by Dr. Pearson, to be given in whooping-cough, after the accumulated phlegm has been brought away by an antimonial emetic. He advises it in the following proportions to a child between one and two years, viz.: one drop of the tincture of opium, five